

Poultry Products Specification

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**Missouri Department of Corrections
Specification 41048****Turkey Salami****I. CLASSIFICATION**

Type: Frozen

Class: Young Turkey Meat

Style: Smoked/Cooked Turkey Salami (Luncheon Meat)

Weight Range: 9 - 11 pounds

II. FORMULATION

<u>Ingredients</u>	<u>Percentage</u>	
Thigh Meat	31.50	minimum
Mechanically Separated Turkey	46.00	maximum
Salt	2.50	maximum
Spices and/or Flavorings	1.00	maximum
Sodium Phosphate	0.50	maximum
Sodium Erythorbate or Sodium Ascorbate	550 ppm	maximum
Sodium Nitrite	156 ppm	maximum
Water/Ice	10.50	maximum
Skin	9.50	maximum

III. PROCESSING, PACKAGING, AND PACKING

Dark turkey meat shall be chopped or ground and mixed with the ingredients until it becomes a homogeneous mixture. The resulting mix shall be stuffed into artificial casings. The product shall be cooked and chilled in accordance with FSIS regulations. Product must be smoked.

The turkey salami shall be packaged in artificial casings, 4.25 to 4.75 inches (10.80 to 12.07 cm) in diameter. The product shall be packed four 9 - 11 pound rolls per master container.

**APPROVED****April 28, 1999****By:***Michael A. Stewart*

AMS, Poultry Programs, Grading Branch

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The product shall conform in all respect to the following chemical analysis:

- * Fat Analysis - Maximum 15 percent

Testing for above chemical analysis may be performed by the receiving agency. Product not meeting above requirements will be subject to rejection.

- * **Compliance with items marked with an asterisk (*) is the responsibility of plant management.**

ALSO SEE MISSOURI DEPARTMENT OF CORRECTIONS, POULTRY PRODUCTS SPECIFICATIONS, GENERAL REQUIREMENTS



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